

# OCOTILLO CAFÉ

## BEVERAGES

### FOUNTAIN COKE PRODUCTS \$4.50

COKE, DIET COKE, COKE ZERO, POWERADE MOUNTAIN BLAST, MINUTE MAID LEMONADE, DR. PEPPER, SPRITE, VITAMIN WATER XXX

### UNSWEETENED ICED TEA \$4.50

### PRICKLY PEAR LEMONADE \$8

### COFFEE \$5.25

### HOT TEA \$4

## APPETIZERS

### ELOTE DIP (GF, VEGETARIAN) 12.50

*CHARRED CORN, ONION, COTIJA, CORIANDER, TAJIN, SERVED W/ BLUE CORN CHIPS*

### CHEESE CRISP (VEGETARIAN) 11.50

*LARGE CRISP FLOUR TORTILLA COVERED WITH BLENDED MEXICAN CHEESES, AND GREEN CHILIS, SERVED WITH CHIPOTLE SALSA*

### NOPALITO CACTUS FRIES (GF, VEGETARIAN) 11.50

*LIGHTLY BATTERED IN MESQUITE BATTER, SERVED W/ JALAPENO PRICKLY PEAR KETCHUP*

## SOUP AND SALADS

### ADD CHICKEN OR SAUTEED VEGETABLES TO ANY SALAD FOR \$3

### ELOTE SALAD (GF/VEGETARIAN) 17

*ROMAINE HEARTS, GRILLED CORN, PICKLED ONIONS, CILANTRO, SHAVED PARMESAN WITH A ZESTY LIME VINAIGRETTE*

### FIESTA SALAD (GF) 17

*HERITAGE GREENS, CORN, PICO DE GALLO, CABBAGE, PICKLED ONIONS, TORTILLA STRIPS W/ ADOBO RANCH*

CHEF SPECIAL SOUP, CHANGES WEEKLY 10.25 CUP ... 16 BOWL

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## BURGERS *SERVED WITH SPICED FRIES*

*SUBSTITUTE FRIES FOR HOUSE SALAD \$3*

### RELLENO BURGER 20.50

*GRILLED STEAK BURGER, HOUSE TOMATO SAUCE, ROASTED POBLANO, MONTEREY JACK CHEESE ON A POTATO BUN*

### CHEF'S SONORAN DOG 17

*ALL BEEF FRANK WRAPPED WITH APPLEWOOD SMOKED BACON, TOPPED WITH PINTO BEANS, BLENDED CHEESE, FRESH SALSA FRESCA, MUSTARD, AND CHARRED JALAPENO AIOLI ON A FRESH HOUSE BAKED BOLILLO ROLL*

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## TACOS *SERVED WITH SPANISH RICE AND STEWED PINTO BEANS*

*SUBSTITUTE HOUSE SIDE SALAD FOR RICE AND BEANS FOR \$3*

### BIRRIA DE RES (GF) 21.75

*PAN FRIED CORN TORTILLAS WITH OAXACAN CHEESE AND HOUSE MADE BEEF BIRRIA, SERVED WITH CONSUME, GARNISHED WITH ONION, CILANTRO, RADISH, AND LIME*

### HONGOS Y RAJAS (GF/VEGAN) 19.50

*CREMINI MUSHROOMS, BLACKENED POBLANOS ON CORN TORTILLAS WITH SLICED AVOCADO, RADISH AND CILANTRO*

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## ENTREES

### CARNE ASADA 26

*MARINATED AND GRILLED CARNE ASADA, CORN AND PEPPER SUCCOTASH, AVOCADO CHIMICHURRI, GREEN ONION CURLS, SERVED WITH FLOUR TORTILLAS*

### MOLE CHICKEN (GF) 25

*CHICKEN THIGH STEWED IN HOUSE MOLE, SPANISH RICE, RADISH, CILANTRO, AVOCADO SLICE, LIME, AND YOUR CHOICE OF CORN OR FLOUR TORTILLAS*

### SONORAN ENCHILADAS\* (GF) 23

*BLUE CORN TORTILLAS, OAXACA CHEESE, POBLANO CREMA, CHOICE OF SIRLOIN STEAK OR CHICKEN, WITH CILANTRO LIME RICE AND PINTO BEANS*

*\*VEGAN AVAILABLE FOR \$3 MORE*

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## DESSERT

### CHURRO FRIES 11.50

*CINNAMON AND SUGAR CHURROS W/ AN ANCHO CHILI CHOCOLATE DIP*

### MOCHA SUNDAE 11.50

*ESPRESSO FLAVORED ICE CREAM, WHIPPED TOPPING, CHOCOLATE SAUCE, CHERRIES*

*Consuming raw or undercooked foods may increase risk of foodborne illness.  
Parties of 6 or more have automatic 21% gratuity added to their checks.*